

• ANTIPASTI •

Soufflé al Pecorino

Soufflé of Sardinian pecorino cheese with sautéed mushrooms in a black truffle sauce

Frittura all'Isolana

Fried calamari, jumbo shrimp, zucchini and marinara sauce

Octopus alla Griglia

Crispy, grilled Mediterranean octopus, arugula salad and roasted potatoes

Prosciutto e Burrata con Fichi

Parma Prosciutto aged 24 months served with fresh burrata cheese and dried figs

Bruschette Trio

Burrata & guanciale, black truffle pâté, tomato & basil

Pane Carasau/Pane Guttiau

Traditional Sardinian flat bread served plain or brushed with olive oil, rosemary and salt (Guttiau)

• SALUMERIA •

All salumeria platters include a side of house-made jam, olives and giardiniera

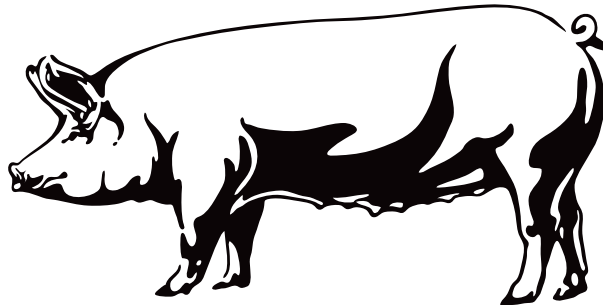
Piccolo: 2 salumi, 1 formaggio

Medio: 2 salumi, 2 formaggi

Grande: 3 salumi, 3 formaggi

Salumi

Prosciutto Crudo
Salame Felino
Soppressata
Mortadella
Coppa
Speck
Bresaola



Formaggi

Pecorino Semi Stagionato
Pecorino Romano
Gorgonzola
Pecorino Semi Stagionato al Tartufo (Add \$5)
Scamorza Sarda
Grana Padano
Burrata (Add \$6)
Bufala (Add \$8)

• INSALATE e ZUPPE •

Additions: 4oz grilled chicken or shrimp (6)

Zona Blu Italian Salad

Fresh spinach, avocado, cherry tomatoes, fresh mozzarella with a balsamic dressing

Arresina Salad

Belgian endive tossed with pear, walnut and gorgonzola served with a Sardinian honey mustard dressing

Cesare Salad

Heart of romaine tossed in homemade, gluten free Caesar dressing, homemade croutons, and shaved parmesan (contains anchovies)

Zuppa del Giorno

Soup of the Day

*Consumption of raw or undercooked foods, such as fish, beef, chicken, seafood and egg products can increase the risk of foodborne illness.

20% Gratuity will be applied to parties of 6 or more.

• PRIMI PIATTI •

Ravioli all' Ossobuco e Tartufo

Braised veal shank, black truffle, mushroom sauce

Pappardelle al Sugo di Ossobuco

House-made pasta with slowly roasted veal shank, tomato sauce

Gnocchetti alla Campidanese

Handmade Sardinian pasta, tomato and sausage sauce

Fregola Sarda ai Frutti di Mare

Sardinian couscous style pasta, double reduction of fish tomato, extra virgin olive oil, garlic, fresh mixed seafood

Cassulli di Carloforte

Artisanal Sardinian pasta, pesto, shrimp, clams, fresh tuna

Spaghetti alla Bottarga

Garlic, evoo, shaved bottarga (salt-cured mullet roe)

Linguine alle Vongole

Linguine with clams in a vermentino white wine and garlic sauce

Spaghetti al Cartoccio

Mixed seafood & fresh tomato sauce covered with a thin pillow of pizza dough baked in our wood burning oven

Fiocchetti di Ricotta e Tartufo

Fresh pasta filled with ricotta and truffle, mushroom cream sauce

Gnocchi di Patate con Fonduta

Handmade potato gnocchi, creamy pecorino sauce

Il Raviolo Sardo "Culurgiones"

Hand-made pasta filled with three Sardinian cheeses, potato, and mint on a bed of fresh tomato sauce

Lasagna alla Bolognese

Bolognese sauce (meat)

• SECONDI PIATTI •

Tagliata di Filetto*

Sliced filet mignon in a balsamic reduction, pecorino Sardo, rustic potatoes

Costoletta di Maiale alla Sarda

Grilled 12oz pork chop, ham, pecorino Sardo, arugula and romaine salad

Filetto di Branzino alla Piastra

Grilled Mediterranean sea bass fillet served with grilled asparagus, sautéed mushrooms

Zuppa di Pesce alla Sarda

Mixed seafood in a double reduction of tomato prawn broth with Sardinian flatbread

Gamberoni alla Griglia

Grilled jumbo prawns, sautéed vegetables

Salmone al Moscato

Moscato wine sauce, saffron, cherry tomatoes, potatoes

Pollo alla Gallurese

Pan-seared chicken breast, prosciutto cotto, mushroom, fontina cheese, with eggplant caponata

Pollo Rotondo

Bacon-wrapped breast of chicken filled with pecorino and asparagus, drizzled with vermentino wine sauce and shaved black truffles with mashed potatoes

• SIDE DISHES •

eggplant caponata ✦ sautéed garlic green beans ✦ mashed potatoes ✦ rustic potatoes ✦ sautéed asparagus ✦ sautéed spinach

• P I Z Z E •

Ciccio “Ayo!” Our Signature Stuffed Pizza

Flat pizza bread filled with Prosciutto di Parma, crescenza cheese, arugula

Margherita “Chia”

Mozzarella, basil, tomato sauce

Meat Lover “Desulese”

Sausage, pepperoni, bacon, prosciutto cotto, mozzarella, tomato sauce

Veggie Lover “Sortu”

Grilled vegetables, mozzarella, tomato sauce

Prosciutto e Funghi “Bosa”

Prosciutto cotto, mushroom, mozzarella, tomato sauce

Hawaii “Alghero”

Prosciutto cotto, pineapple, mozzarella, tomato sauce

Quattro Stagioni “Four Seasons”

4 quadrants of prosciutto cotto, artichokes, olives, mushrooms

Tropical Zona Blu

Shrimp, pineapple, bacon, drizzled with spicy honey, mozzarella, tomato sauce

Pizza Parmigiana “Usinesa”

Eggplant, parmigiano, mozzarella, tomato sauce

NEW GOURMET PIZZAS

Pizza Smeralda

Crispy zucchini, mint, burrata, bottarga, grilled octopus bites

Pizza La Ferrari

Fresh black truffle, guanciale, burrata, bufala, tomato sauce

Pizza Mare Chiaro

Langostino, clams, mussels, bufala, tomato sauce

• D o l c i •

Seadas con Miele Sardo

A Sardinian exclusive... Homemade puff pastry filled with sweet cheese, lightly fried then drizzled with Sardinian honey

Profiteroles

Delicate pastry puffs filled with fresh cream and drizzled with chocolate sauce

Strudel di Mele in Pasta Sfoglia

(Contains Nuts) Delicate layers of pastry, baked apples and served with vanilla ice cream

Gluten Free, Dairy & Sugar Free Cake

Ask for this month’s featured cake (May Contain Nuts)

Tartufo alla Vaniglia

(Contains Nuts) Vanilla gelato covered with dark chocolate

Tartufo al Pistacchio

(Contains Nuts) Pistachio gelato covered with dark chocolate

Sorbetto di Pistacchio

(Contains Nuts) Pistachio semifreddo gelato with a creamy pistachio core coated with pistachio crumbles

Torta Della Nonna

(Contains Nuts) Lemon custard topped with almonds & pine nuts, dusted with powdered sugar

Tiramisú*

Cannoli (5)

Nutella Pizza

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